



APPLICATION&FEES FOR TEMPORARY PERMIT SHALL BE RECEIVED 2 WEEKS PRIOR THE EVENT.

A LICENSED COMMERCIAL KITCHEN MUST BE USED TO OPERATE A TEMPORARY FOOD OPERATION FROM – NO HOME BASED OPERATIONS ALLOWED PER CITY ORDINANCE (SEC 11-149).

NAME OF EVENT _____ DATES _____

LOCATION OF EVENT _____ TIMES _____

NAME OF LICENSED COMMERCIAL KITCHEN _____

NAME OF OWNER/OPERATOR _____ PHONE # _____

ADDRESS _____
STREET CITY STATE ZIP

NUMBER OF FOOD BOOTHS: _____ SIZE: _____X_____ @ **\$ 67.00 each**

➤ Provide hand washing, sanitizer pails, and ware washing setup like Diagram on Page 2.

- List all food and drink items to be served _____

- Describe the method of maintaining temperatures for Hot/Cold foods during transportation to site? _____

- How will you keep hot foods at 135°F or above? _____

- How will you keep cold foods at 41°F or less? _____

- Describe the type of tent or booth structure (canopy, sides, floor) _____

- Describe your equipment to protect food from customer contamination (lids, sneeze guards, etc.) _____

- Where will your approved water source be obtained from? _____
- How will food waste and wastewater be disposed of? _____

➤ Hand Sanitizer is NOT an Approved Substitute for Hand Washing

FEE PAID \$ _____ CASH/CHECK# _____ EMPLOYEE: _____

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